

Château Léoville Poyferré

Deuxième Grand Cru Classé en 1855

Saint-Julien

2017: LUCK OF THE GREAT TERROIRS

A family story anchored in wine

Wine merchants in the north of France since 1804, the Cuvelier family acquired Château Le Crock in 1903, classified Cru Bourgeois Supérieur in 1932. The family then acquired Château Léoville Poyferré (2nd Grand Cru Classé in 1855) and Château Moulin Riche, both in Saint-Julien, in 1920.

Vineyard

Surface area : 80 hectares, 21 ha of which are in Château Moulin Riche

Planted grape varieties of the properties : 61 % Cabernet Sauvignon, 27 % Merlot, 8 % Petit Verdot, 4 % Cabernet Franc

Average vine age : 37 years

Density : 8 700 Vines/hectars

Soils : terraces of Mindel gravel, sandy-clay subsoil

Viticulture : Sustainable, no herbicides, no pesticides (mating disruption and reintroduction of predators).

Tillage of soil and vegetal fertilizers.

Organic and biodynamic approach on part of the vineyard.

Optimal distribution and aeration of the grapes thanks to adapted pruning of each vine and leaf plucking.

Harvest

Manual into crates. Manual sorting of bunches, followed by individual berry sorting by optical sorter.

Vinification

Plot-by-plot, cold pre-fermentation maceration

Barrel Aging

18-20 months in barrel, 80% of which are new

Team

Owners : the Cuvelier family Managing

Directors : Didier Cuvelier & Sara Lecompte Cuvelier

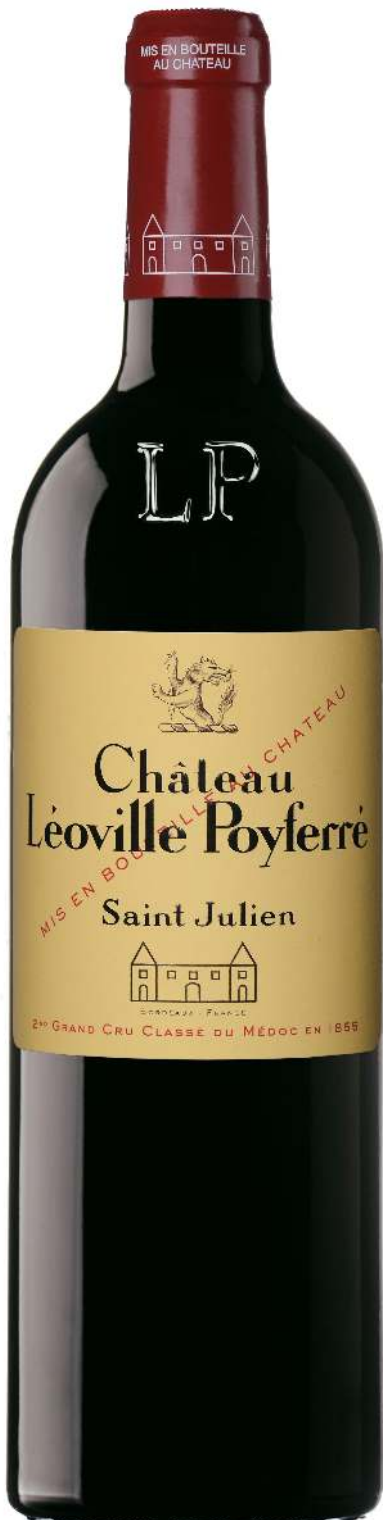
Wine Tourism and Receptions : Anne Cuvelier

Château Oenologist : Isabelle Davin

Consulting Oenologist : Michel Rolland

Cellar Master : Didier Thomann

Vineyard Manager : Bruno Clenet





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VINTAGE 2017 TECHNICAL NOTES

Blend : 68 % Cabernet Sauvignon, 27 % Merlot, 3 % Cabernet Franc, 2 % Petit Verdot

Yield : 50 HI/Ha

Harvest dates : 20 September – 3 October 2017

Alcohol : 13.2 % vol

TA : 3.3

pH : 3.79

IPT : 77

Vintage description :

Our forefathers knew the places best suited to growing grapes and the benefits of the proximity of the Gironde. In 2017, the river played its role of thermal regulator perfectly and completely protected our great terroir from freezing.

Léoville Poyferré's viticultural practices, in particular leaf plucking on both sides of the vine, optimized the efficiency of organic and conventional treatments to reach perfect maturity.

The fatality of the number 7 does not come true in 2017....

Comments from the winemaking team :

- Very expressive fruit
- Unctuous mid-palate
- Silky tannins

The 2017 vintage has the charm of 2012, the elegance of 2015 and the power 2014.